

CULT OF THE NEGLIGEE HELPED BY THE FASCINATING BOUDOIR CAP

Dainty, Frivolous Garments for Informal Wear Combine the Useful and the Aesthetic—Satin, Filmy Chiffon Cloth and Warmer Materials Decked With Ribbons, Lace and Fur

By ELEANOR HOYT BRAINER.

THE boudoir cap has done a great deal to further the cult of the negligee. Even the woman most careless about her morning toilet felt the fascination of the caps when the popularity began and having bought one of the attractive things discovered that it protected violently against associating with a shabby robe or sack.

Of course many a cap has had its proud spirit broken. There are women who are fundamentally incapable of regarding a wrapper as anything except a comfortable garment and quite overlook its aesthetic side. And then there are the women who yearn for the elaborate in negligees and achieve only the cheaply tawdry. The showy cheap boudoir gown or tea gown or matinee is worse, particularly after its first freshness has departed, than the most utilitarian of wrappers; but luckily there is a middle ground and year by year the cult of the negligee is better understood.

The exquisite and costly sacks and robes shown in the shops are out of the reach of the average woman, but each season brings better models, at reasonable prices; and for the woman who has good taste and can sew a little herself or who has a clever seamstress the charming negligee is a simple and inexpensive matter.

This is especially true in regard to the matinee or sack. It calls for so little material that one can afford extravagance in quality, and bargain counter remnants have alluring possibilities in this connection. Just now these counters in almost all of the shops are piled high with short lengths of materials whose prices have been cut in half, and the woman who loves pretty house sacks and robes will do well to go hunting among these remnants if she needs new negligees herself or wants to give one to a friend.

And by the way, this is a satisfactory Christmas gift between women, fairly sure to be welcome and, provided the giver is clever with her needle, not necessarily more expensive than much of the useless rubbish exchanged at Christmas time. Of course one can buy the most delectable of sacks in the shops, and some of them no tyro could copy; but it is possible to buy patterns of many charming little models and, provided materials and color are carefully chosen and the work is daintily done, a matinee prettiness for even the most fastidious of women need not be beyond the possibilities of the amateur seamstress.

The greatest effect, with the least trouble, is obtained by using one of the soft satins and trimming it in lace and ribbon or in lace and tiny silk flowers. A lining of china silk adds to the warmth, if that seems necessary, and one can even put a soft interlining of French flannel across the shoulders and chest, though in steam heated rooms the average woman will not feel the need of it.

For warmer wear the albatross sacks, lined with china silk, are always favorites, and made on the simplest lines, but elaborated by fancy stitching. In color and courtly ribbon trimmings they have an exceedingly dainty air. White albatross, over soft pink, with pink hand stitching and pink ribbons, is first choice; but other colors may be substituted for the pink, and a colored albatross may be used, though it is hardly so effective as the white over color.

Still warmer and more practical are the flannel matinees, and in good color with embroidery and ribbons for trimming, or even without the embroidery, they may be attractive, though not so charming as those of silk or albatross. Some pretty models this year are made up in the fine silk striped flannels and for an inexpensive and practical matinee that can be easily made one of these striped flannels bound in ribbon and trimmed in ribbon bows is a thing to be recommended.

The fine stripes are most effective, a creamy pink flannel of the smooth, finely woven type, with a narrow stripe of white at sixteenth or eighth of an inch intervals, for example. These flannels come in a wide range of colors and have as smooth a texture as albatross, instead of the woolly surface common to other flannels. This means that they do not soil so easily, and if the ribbon binding is omitted they tub perfectly. White with a stripe in color and ribbons of the color is particularly liked.

There are sack materials still warmer than the flannels, and among these the zennia cloth is the most attractive, as it is the most expensive. Because of its bulk it cannot take on the graceful lines of the satins and equally light weight materials, but it comes in lovely colorings and is light in weight for all its cozy warmth.

Ready made sacks in this material are usually embroidered by hand, the edges of collar and cuffs being scalloped and embroidered, even if nothing more elaborate is attempted, and a collar of white silk embroidered in the color of the sack is often used to relieve the color next the face, lace being too light to be effective in association with so heavy a material.

Chinese wadded jackets and elder sacks belong to the warm group too, but are more comfortable than graceful or beautiful, though the wadded jackets are often beautiful in color and handsomely embroidered.

At the other end of the line one finds filmy matinees of chiffon cloth, swansdown trimmed and made on graceful lines, but with the utmost simplicity, becoming little garments if hardly utilitarian. Swansdown edges some of the silk crepe and satin sacks too and is becoming if not durable.

This season the negligee makers have used ostrich feather edgings on some of their sacks and robes with good effect—just a mere edge of fluffy feather. They have introduced this idea even upon some of the zennia sacks and robes with good results, so far as looks go, though the feather edging certainly will not add to the utility of a garment that is usually intended for practical wear.

Striped silks are sometimes made

up into bewitching little matinees, though they are not so popular as those in plain color, and this season there is a line of French chais with very tiny sprig designs that offers opportunity for a practical yet frivolous little sack or robe at slight expense. Chais are always a standby for negligee use, but these new designs are peculiarly likable.

In matinee shapes there is little that is absolutely new, though the designers have turned out a good many graceful models, very short in front, but falling straight from the neck or shoulder line to knee length in the back, and some of these are extremely graceful and becoming.

The rage for fur has not passed by the negligee and lines of dark fur ap-

proach into fine yellow sand; visions of brown coated cutlets, golden croquettes, savory fish balls inspire may be to mound and roll with vigor.

Often the family overhead want to know the cause of the unusual blunder. Love loving cooks are cautioned against performing this operation at midnight or before daylight unless the kitchen fires requester d. These bread crumbs

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for figure on many of the redingotes,

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monkey. All kinds of fox fur are worn,

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ilar, hand and left the natural shape, is

placed round the neck. Such vain

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Some English cakes.

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Sally Lunas and Irish burn-bracks are

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derstands the oven can turn out excel-

lent scones. A "griddle" or "griddle"

is a thick, round slab of iron, which should

be placed on the stove till hot, then

greased and the scones laid on it and

put on a hot part of the stove till brown;

turn the scones and bake the under

sides. The thick scones met with every-

where abroad and eaten with cheese,

butter or jam are extremely simple, but

must be freshly made.

Thick Scones. Sixteen together one

pound of flour, half a teaspoonful

of salt, one teaspoonful of carbonate

of soda and half a teaspoonful of cream

of tartar. Put this in a basin and

pour into it (stirring all the time) a

wooden spoon as much sour milk or

butter-milk as will make quite a soft

dough; divide into three pieces, roll

out each piece into a round cake, cut

into four, thus making a dozen scones

from this quantity. Bake five minutes

on a hot griddle, turn and bake five

minutes on the other side; if you have

no griddle, brush the scones over

with milk, prick with a fork, place on

a floured baking tin and bake ten min-

utes in a very hot oven. Manipulation

and cooking must both be quick, or

the scones will not be light.

For a richer variety, rub together

one pound of flour, two ounces of salt

butter and one-half ounce of baking

powder; pour into the centre half a

pint of thick sour cream and mix lightly

and quickly into a soft dough. Divide

into four, mold each piece round and

smooth and flatten slightly with the

rolling pin to the size of a small plate;

brush both sides with beaten yolk of

egg, place on a buttered tin and bake

in a very quick oven. When just be-

ginning to brown, turn them quickly

with a broad bladed knife and finish

baking. Be sure you turn them before

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will not be so nice. The real Irish

"da cakes," familiar to those who

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"distressed country" are slightly dif-

ferent. As they require "thick milk,"

that is, very sour milk, it is best to set

aside a jug of skim milk for a couple

of days when it will be found sour and

thickened. Have your griddle hot if

you do not possess one, a large iron

traying pan will do for these really hot

cakes.

Soda Cakes. Mix together one and a

half pounds of flour, one small tea-

spoonful each of salt and carbonate of

soda, and make into dough with about half a

pint of the thick milk. Flour your

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A matinee of chiffon, satin and swansdown and one of crepe de chine and lace.

will keep indefinitely if properly stored in clean, dry, airtight tins or bottles. The griddle preserving both makes an admirable receptacle. Be thorough in the mixing here as elsewhere, do not waste time and trouble by allowing your bread crumbs to become stale or mouldy. Keep the lid on and do not return half made crumbs to the jar.

The uses of these crumbs are endless. The experienced cook knows that all fried foods are more digestible when coated before cooking with a thin coating of egg and bread crumbs. The thin jacket thus formed round the food not only retains the flavor of the article cooked but prevents undue absorption of fat. When eggs are unavailable a little milk may be used in their stead. In both cases, in fact, proof jackets will be more serviceable if the crumbs are finely prepared. Fish cutlets, croquettes of all kinds, brains, scallops, all will require fried bread crumbs, and every cook will save time if she has her jar of crumbs always at hand ready to sprinkle her boiled ham or bacon or the dishes of cheese, eggs, tomatoes, &c., cooked au gratin.

The cook who rescues her scraps of bread from mould and the dustbin, turning them into the golden outer rind of what some and delicious fried dishes, is surely helping her country in a practical manner. Bread so treated is preserved against a possible day of want.

To test the proper baking of the bread, break one of the thickest pieces; if it snaps crisply the bread is ready to be taken from the oven. With a rolling pin and backing board the bread can easily be crushed into fine crumbs, and may be afterward sifted if uniform fineness is desired. Some busy people put the baked crumbs through a mangle machine with good results. The bread should be reduced to crumbs as soon as baked, for if left lying about the moisture in the air will be absorbed and crispness is lost. When my bread is properly baked I always enjoy the operation of scrunching the golden

crisp crumbs into fine yellow sand; visions of brown coated cutlets, golden croquettes, savory fish balls inspire may be to mound and roll with vigor.

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ing. Still, as a griddle can be obtained easily and cheaply, any cook who has a really good range and thoroughly understands the oven can turn out excellent scones. A "griddle" or "griddle" is a thick, round slab of iron, which should be placed on the stove till hot, then greased and the scones laid on it and put on a hot part of the stove till brown; turn the scones and bake the under sides. The thick scones met with everywhere abroad and eaten with cheese, butter or jam are extremely simple, but must be freshly made.

Thick Scones. Sixteen together one pound of flour, half a teaspoonful of salt, one teaspoonful of carbonate of soda and half a teaspoonful of cream of tartar. Put this in a basin and pour into it (stirring all the time) a wooden spoon as much sour milk or butter-milk as will make quite a soft dough; divide into three pieces, roll out each piece into a round cake, cut into four, thus making a dozen scones from this quantity. Bake five minutes on a hot griddle, turn and bake five minutes on the other side; if you have no griddle, brush the scones over with milk, prick with a fork, place on a floured baking tin and bake ten minutes in a very hot oven. Manipulation and cooking must both be quick, or the scones will not be light.

For a richer variety, rub together one pound of flour, two ounces of salt butter and one-half ounce of baking powder; pour into the centre half a pint of thick sour cream and mix lightly and quickly into a soft dough. Divide into four, mold each piece round and smooth and flatten slightly with the rolling pin to the size of a small plate; brush both sides with beaten yolk of egg, place on a buttered tin and bake in a very quick oven. When just beginning to brown, turn them quickly with a broad bladed knife and finish baking. Be sure you turn them before they are more than half baked, or they will not be so nice. The real Irish "da cakes," familiar to those who have been in the southwest of the "distressed country" are slightly different. As they require "thick milk," that is, very sour milk, it is best to set aside a jug of skim milk for a couple of days when it will be found sour and thickened. Have your griddle hot if you do not possess one, a large iron traying pan will do for these really hot cakes.

Soda Cakes. Mix together one and a half pounds of flour, one small teaspoonful each of salt and carbonate of soda, and make into dough with about half a pint of the thick milk. Flour your hands and knead the dough slightly; roll out to half an inch thick and cut into cakes with the top of a tumbler.

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